

Egg Biryani Recipe

Ingredients:

Basmati Rice – 2 cups
Ginger – 1 inch piece
Garlic – 10 cloves
Tomatoes – 2
Onions – 3
Green Chillies – 2
Turmeric Powder – 1/4 tsp
Ghee – 1 tsp
Oil – 2 tsp
Eggs – 7 to 8
Cinnamon – 2 sticks
Cloves – 2
Bay Leaf – 2
Mint Leaves – 1 cup, chopped
Coriander Leaves – 1/2 cup, chopped
Salt as per taste



Method:

- ❖ Soak the basmati rice in water for 30 minutes.
- ❖ Boil 4 eggs and remove the shells. Keep aside.
- ❖ Grind the green chillies, ginger, garlic, 1 tomato and 1 onion separately to a paste.
- ❖ Chop the remaining onions.
- ❖ Heat ghee and oil in a pressure cooker over medium flame.
- ❖ Saute the cinnamon and cloves.
- ❖ Add the green chilli paste and stir-fry for a minute.
- ❖ Add the ginger garlic paste, onion paste and tomato paste.
- ❖ Stir-fry for a minute or two.
- ❖ Add the chopped onions, turmeric powder, salt and bay leaves.
- ❖ Add 1/4 cup of coriander leaves and mix well.
- ❖ Break the remaining eggs into the cooker and stir to mix well.
- ❖ Add the basmati rice and pour 4 cups of water.
- ❖ Pressure cook until 1 whistle and remove from flame.
- ❖ Garnish with the remaining coriander leaves and boiled eggs.

16. Serve hot.